

FASHIONS - FANCIES - HOUSEHOLD

SOCIAL CODE AND LAW

Should There Be a Chamberlain at the White House?

By THE SOCIAL ARBITER.

And why not a chamberlain at the White House even though the idea does excite the sensibilities of New York's so-called "smart set"? What would be so very extraordinary or undemocratic in having an official to conduct the President's household in so far as it concerns society, thereby relieving the President and his wife of much that is annoying and time and strength consuming? It is all very well to contend that the White House is the center of the official circle at Washington, but is apart and outside of society. All the contention in the world, however, would not make it true, for at the Capital the official and social circles unite to form a society, the most interesting and brilliant in the country, and the one without the other would make a poor showing. The official circle, and the fact that through it one can enter society, has tempted many millionaires to take up their residence within our gates.

George Washington believed that the President and his official family should dominate society and he maintained a simple, elegant and dignified court. President Adams adopted the same social standard, but Jefferson swept away all traditions. Dolley Madison made her husband's regime a brilliant and memorable one, and the Monroes, who had lived much on the other side when Mr. Monroe was Minister to France and at the courts of England and Spain, introduced many foreign forms and ceremonies. John Quincy Adams was as ceremonious as his father, Jackson was not unlike Jefferson in his attitude toward matters social. Then, too, pretty Peggy O'Neill broke up his Cabinet and played the mischief with society generally. In Lincoln's time the stern demands of the civil war forced things merely social into insignificance.

Grant was a soldier, his wife a plain, unpretentious woman—a wife and mother before all else, and never aspiring to social leadership. Mrs. Hayes was a gracious woman. She did not do much to improve social conditions at the White House. Her entertaining was quite different in character from that of the women who had directly preceded her. She inaugurated the card receptions which are still a feature of the White House entertaining, and since Mrs. Taft became its mistress have been conducted on exactly the same lines as those planned by Mrs. Hayes.

President Arthur's social regime was brilliant, and he gathered at his dinner table the most intellectual, the wittiest, and the cleverest people at the Capital. He was the first President to utilize the services of a social adviser. His chamberlain, if we call things by their right name, was a man of excellent birth, gentle breeding, broad culture, and a savoir faire, with a social experience second to none—Clayton M. Michael, whose official designation was marshal of the District.

Before President Cleveland's marriage the social side of the White House was somewhat neglected. Mrs. Harrison, however, was residing in her attention to her duties and in her efforts to raise the social life at the White House to the plane which it enjoyed in Washington's administration. She had no chamberlain, no private secretary. The mere mention of such an assistant as a personal secretary would have excited as much excitement in those days as mention of a chamberlain has to-day, and in the attempt to fulfill the obligations of her position, as she understood them, she broke herself on the wheel of duty. It was left for Mrs. Roosevelt to take a high hand with the White House in all its departments. He had it enlarged, beautified, and refurnished in fashion commensurate with the wealth and power of the nation it represented. He did not suggest a chamberlain, whatever he may have had in mind for the future, but he employed a secretary for Mrs. Roosevelt, and detailed more than the usual number of officers of the army and navy as military aids to help Mrs. Roosevelt's secretary in arranging for and managing the social duties at the White House. Not since President Arthur's time had the White House so dominated society as it did while the Roosevelts occupied it, and this domination has continued under the Tafts. The capable management of its two last mistresses has made the White House the social center once more around which society revolves, and it again exerts the power and influence it was intended in the beginning it should exert. An invitation to a White House reception is no longer regarded as an empty honor, as it was at one time, when the card receptions had degenerated into mere crushes of all sorts and conditions of men and women, who obtained the cards that carried them beyond the portals in various and often discreditable ways.

As the White House was conducted under Arthur and Roosevelt, and as it is conducted by the Tafts, it should always be conducted. A chamberlain, or however he might be designated, the name makes no difference, with a permanent staff of secretaries under him, would obviate all necessity for the President and his wife to do more than suggest and consult.

With such an experienced person at the head of the social department at the White House there would need be no break when one administration replaces another, but, from the moment the new President and his family take up their residence in their new home, domestic and social affairs could be run smoothly. It would not take, as it does under present conditions, months and much experimenting before a President and his family feel at home in their new surroundings, and are fully equipped for the unaccustomed duties that fall to them.

There is invariably an awkward hitch at the White House with a changing of Presidents. There is only a few hours, to be sure, between the departures of the retiring President and the arrival of his successor, but the ceremony in which induction into his new official residence is often not attended with excitement and turmoil, for the incoming President is not always a triumphal, or a dignified ceremony even. I have heard tales that are amusing, despite their seriousness, of the confusion in which new Presidents have found the White House on arriving there. A "first lady" who reigned in that historic mansion for eight years, told me that when she finally reached the White House after a fatiguing morning at the Capitol, where she witnessed the inaugural ceremonies, faint, tired, and hungry, she found no luncheon nor provisions for luncheon, and was

forced to send to market before she and her household could break their fast. Unquestionably the social side could be simplified and improved by having one responsible head, although it has been so much improved in recent years that one is loth to criticize. But the past history of the White House shows some amusing instances due to ignorance, zeal, or a conflict of authority. When a mistake is made it is difficult to place the blame. The person accused shifts it upon some one else, some one else pleads ignorance and blames another, and so on down the line. This would be impossible with a responsible head, call him a chamberlain or what you will. Such a person should be a man of highest character, trained in the ways of the world and of society, with the laws of precedence on his tongue's end. He should have dignity, force, suavity, be above all petty jealousies, the tool of no man nor any faction, having only the credit of his country at heart. He should, briefly, have tact, talent, address, and a genius for managing people.

The time will eventually come when such an official at the White House will occasion as little comment as do now the appointment of ambassadors, although a furor was raised when it was decided to establish this rank in our diplomatic service.

ANSWERS TO SOCIAL QUESTIONS.

1. Question—Will you tell me the correct form for a footman? Would it be unusual to ask the footman to assist the hostess? Thank you in advance.

NEWCOMER.
Answer—A footman wears much the same livery as a second man; that is, long trousers, a coat cut to the waist, in front with broad tails in the back, trimmed with silver or gilt buttons bearing the monogram or crest of his employer.

NEW VEGETABLE RECIPES FOR JADED APPETITES

Both the housekeeper and her family get terribly tired of the same old ways of serving the vegetables which make up so large a part of many of the average home meals. How many of us are there who are weary of seeing these very necessary foods day after day set before us in nearly the same form until we get so that we know just what is coming by the day of the week. The new housekeeper who has found out how to mash potatoes or bake them, to boil rice or onions, to fry parsnips or to stew and bake tomatoes, may be glad to have some recipes for preparing these and other vegetables in ways she has not tried, which are tempting and nutritious. They will at least give her something new to think of and will revive the dying appetites of her family.

Celery, a la Creme—Two or more heads of celery, two small onions, a small bunch of parsley and herbs, milk, about two tablespoonfuls of cream, a little lemon juice, salt and pepper, one tablespoonful of flour to half a pint of milk. Take the best parts of the celery, trim and wash carefully. Put in a pan of cold water, bring it to the boiling point and boil for five minutes; then throw away the water and add, instead, enough milk to cover the celery. Put in the sliced onions and herbs, and let all simmer very gently until the celery is tender. If necessary, add more milk as it reduces. Lift out the sticks of celery, cut them into thin strips, roll each up in a neat little roll. Have ready some neat round of fried bread; place a roll of celery on each. Mix the flour smoothly with a little cold milk and add it to the milk in the pan, adding more milk or stock if there is not sufficient in it. Stir until it boils, season it with salt, pepper, and lemon juice, and, lastly, add the cream. Pour this sauce over the celery, sprinkle with a little chopped parsley, and serve very hot. Many people will

enjoy celery cooked this way who cannot eat it uncooked.

Asparagus a la Richmond—One bundle of asparagus, a bunch of round carrots, a large croûte of bread, half a cupful of white sauce. Cut the asparagus stalks to an even length. They should be an inch shorter than the bread croûtes. Boil carefully and drain. Fry the croûtes of bread in golden brown in smoking-hot fat. Arrange the asparagus on the bread, piling it up in the center. Put a border of cooked carrots around the edges of the croûtes. Then pour the white sauce over both vegetables. Serve hot.

2. Question—How many carls should a man, a bachelor, leave at a house where there are a mother and three grown daughters, the father and two brothers?

BACHELOR.
Answer—Some extremists would leave a card for each person whom the visitor wished to call upon. To my mind a card for the man of the house, one for his wife, and another for the family, is sufficient.

3. Question—What presents is it permitted for a young man to send to a young woman, whom he admires and likes, but whom he is not and does not expect to be engaged, on her birthday. Very truly yours.

Answer—Flowers, books, bonbons, graphophone records.

4. Question—In your article last Sunday you say that newsmen, Senators and Members, should call at the White House. Kindly tell me if I make such a call if Mr. Taft will return it? If she will not, what is the use of going?

MMIE M. C.
Answer—Mrs. Taft returns no calls. The mistress of the White House has observed this unwritten law since the foundation of the republic. The call at the White House is made as a mark of respect to the President and his wife.

5. Question—Does the rural delegate hold any official rank in Washington, and if not, why not?

CATHOLIC.
Answer—We send no diplomatic representatives to the St. Sledge, this state, therefore, accredits no representative to this government. The apostolic delegate is the representative of the Pope to the Roman Catholics in America, and acts as an intermediary between the Pope and his children in this country.

6. Question—Dear Arbitrator: How do you ever settle the question as to the necessity of a bear man taking off his hat in a crowded elevator in a business building, if a woman should happen to get in?

Answer—Some men do take off their hats in an elevator when a woman is present, no matter what the circumstances, but under the conditions you name it seems to me unnecessary.

CONVENTIONAL MOURNING

Its Observance and Its Forms—What May and May Not Be Worn.

To the woman who has never worn mourning the problem of selecting her black garments is often a perplexing one. She is usually nervous and unstrung after a death in her family, whether it be a sudden shock or one for which she has been prepared by long days of illness. She has a feeling of timidity about going to the shops, even if she is physically able to go through with this tiresome experience, and her mind is in such a state that she does not know what she wants, even if she sees it. My advice to her is to wait a week or two until she feels stronger.

"What am I to wear in the interim?" I can hear her ask.
Many persons wear to the funeral and for a few days afterward mourning which is provided by intimate friends, who usually see to such things directly the news of the death is made known to them. Often the suit or dress, with the hat and veil, is loaned by some one who owns such things, and is glad to be of some service at such a time. Then, when the nerves have been quieted by rest and freedom from the excitement

last layer should be bread crumbs: on these put a few little bits of butter. Bake in a moderate oven for about an hour or until the tops are nicely browned. Serve in the shells. This is an excellent way of utilizing cold boiled or baked onions. I need hardly remind you that onions are particularly wholesome, they are easily digested, and it is said they aid sleep, and are, therefore, invaluable to those who suffer from sleeplessness. Eggsplants with Poached Eggs—Cut three eggsplants into halves, removing the seeds. Cook until tender in boiling salted water, then drain. Mix half a cupful of tomato pulp with two tablespoonfuls of cream, a dash of salt and pepper. Fill eggsplants with this mixture. Sprinkle with chopped parsley. Bake for five minutes. Put a poached egg on each half.

Stuffed Onions—Take four large onions and boil until tender, but not broken. Drain. When cold remove the centers. Chop three of these centers and mix with a cupful of chopped cooked ham, and season to taste. Moisten with cream and the beaten yolk of an egg. Fill the centers with this mixture. Place a piece of butter on the top of each. Set in a deep dish. Pour a little milk about them, and bake, covered, for twenty minutes. Uncover, sprinkle with buttered crumbs. Bake ten minutes longer.

Spinach Soufflé—This is a very delicate method of serving an ordinary vegetable. If you have not time to make the mixture into small soufflés, make just one large one, either in a soufflé case or in a pretty fireproof dish. One pound of stewed spinach, three eggs, two tablespoonfuls of cream, a dash of salt and pepper, a few browned crumbs and one tablespoonful of butter. Prepare the spinach as for stewing, and rub it through a sieve. Separate the yolks and whites of the eggs, and beat the yolks, cream, salt and pepper to the spinach. Whisk the whites to a stiff froth and stir them lightly into the mixture. Put the mixture into small paper or china tinned crumblers. Bake first greasing them slightly. Sprinkle a few browned crumbs on top of each, put a few tiny bits of butter on the top and bake them in a moderate oven for about a quarter of an hour. Serve very hot.

Mushrooms au Gratin—Twelve large mushrooms, one teaspoonful of parsley, one egg, salt, pepper, red pepper, two tablespoonfuls of butter, two tablespoonfuls of cooked chopped veal, two tablespoonfuls of bread crumbs, one tablespoonful of chopped suet, half a cupful of stock. Mix all the foregoing with the egg, wash and remove the centers from the mushrooms. Season with salt and pepper; place a small piece of butter in each. Put a teaspoonful of forcemeat on each. Cover with bread crumbs. Put in a buttered baking tin with the stock. Bake for fifteen minutes. Serve in a hot dish with the gravy around.

ment which usually keeps up the family until after the funeral, the time comes to plan what to wear. For, however little one cares for dress when in deep grief, it is a question which has to be settled. For the benefit of those who do not know what are the conventions in mourning, I will give a few suggestions governed by propriety and good form.

Mourning has become less rigid in its observances than formerly, common sense and the laws of health having changed some of the strictest customs. Of course, mourning worn for a husband is the deepest.

The widow wears usually a veil of crepe over her face for six months, or three, as she likes. After this, it is thrown back from her face and worn thus for two years, or at the least, eighteen months. A young widow wears a small hat of crepe, the correct shade being round, so the veil, which reaches to the waist, can be draped over it properly. An older woman usually has her veil draped over a bonnet frame. Sometimes a veil of grenadine, with a deep hem of the same material, or one of crepe, is used by those who do not like to wear the more somber crepe. The chief thing to be avoided in selecting mourning is that it should not be conspicuous in any sense. Extreme styles in dress or hat are utterly bad taste for the woman who wears black.

Crepe may trim the widow's gowns while she wears her veil, but with it no lace or embroidery—chiffon or net may be used for yokes or sleeves. She wears a turn-over collar and cuffs of white or organdie, or sheer linen hemstitched, at all times except with evening gowns.

For a parent or a daughter or a son, a sister or a brother, the mourning is worn for at least eighteen months, usually two years. The veil is draped over the hat, but is not often worn over the face, except for three months. A young unmarried woman wears a face veil of crepe instead of the one hanging in folds from the hat. For those who object to the crepe, chiffon or grenadine veils can be substituted. After six months a dull silk hat or one of unguished velvet—a distinct mourning fabric—or some other material with no luster is used. Many women have the hats faced with white crepe, even the widow's hat or bonnet being allowed to show a white ruche at the edge.

Black furs are, of course, the only proper kinds for mourning, though seal-skin and skunk, being very dark, are often used. The lighter furs are put out of the question for the woman who wishes to be quite correctly gowned. If crepe is used, care should be taken to see that other materials match. Cloths should have a dull finish, and if braid is used or other trimming, it should have no luster. Dull jet jewelry or the fashionable gun metal is in good form if a few pieces, such as are almost necessary, are worn. Pearls are permissible also, even in deep mourning.

Shoes and gloves should be of dull skins or leathers, and the handbag, can purse, etc., should have no glaring gold or silver finish, but match the jewelry in dull tones. The tailor-made clothes should be of simple styles, and of dull serge, chevise, broadcloth or other worsteds. The wise woman, who has to count her dollars in fitting herself out in black, will buy only a few clothes, but see that they are of only first-class material, as quality counts much more in this case than does quantity. A black dress can be worn much oftener than a color, as one doesn't tire of it so quickly. Several blouses of taffeta, crepe de chine or of chiffon—an afternoon frock of dull crepe cloth, crepe meteor, a house dress of cashmere, poplin, and an evening gown of chiffon—these are some of the suggestions which the woman in mourning may heed.

FEW ADVANCE HINTS OF SPRING FASHIONS

To foretell what fashions may be a month from now is something which requires second sight, for the modistes of Paris, from whom the designs emanate, are still keeping the greatest novelties a secret.

Yet, since straws show the way the wind blows, so do the advance models show the main features of the gowns for spring and summer, and the home dressmaker who is eager to begin her spring sewing cannot do better than to take in and remember the details which will mark the smart costumes of the coming months.

Suits of Intricate Cut.
The tunic will continue in favor, as well as the peasant sleeve, and the fad for bead embroideries will be much in evidence for the light gowns of spring and summer, the small designs of this embroidery, sometimes in silk, but more often in metal or beads on the more elaborate frocks of the year.

But few two-material dresses will be worn, although the tunics are often of light-weight material in the same shade of the same materials in a contrasting color.

Education has kept pace with the financial and industrial improvement in Porto Rico. Nearly \$2,500,000 has been expended on education in the last ten years, and the number of pupils enrolled has more than quadrupled. During the last year 50 per cent of the graded schools were taught wholly in English, as compared with 66 per cent the previous year.

August 14 was a red letter day for Chinampas, Kora, for on that day the whistle of a locomotive was heard for the first time at that flourishing port. The road, thirty-four miles long, was built by Japanese engineers.

On January 1 Philadelphia and its suburbs had a telephone for every eleven residents.

Sashes bid fair, in consequence, to be much worn, the long ends hanging from between the shoulders all the way to the ankles and ending in heavy fringe, while fringe also edges many of the smart tunics, sometimes in silk, but more often in metal or beads on the more elaborate frocks of the year.

Twisted gold and silver braid is much in evidence on many of the spring dresses, while the tendency for the waist line to go up is even more marked than during the midwinter.

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THE NEW THREE-DECKER SKIRT WITH HUGE REVERS AND COAL SCUTTLE HAT

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MENUS AND RECIPES.

To-day's Menu.

BREAKFAST.

Cereal Sugar and Cream

Sausages Baked Potatoes

Drop Biscuits Coffee

Preserves Macaroni Croquettes

Cake Cocoa

Broiled Steak Sauce Bearnaise

Mashed Potatoes String Beans

Lettuce French Dressing

Wafers Cheese

Apricot Tapoca

Chestnut Sponge Cake

Coffee

Recipes.

Macaroni Croquettes—Break one-quarter of a pound of macaroni into half-inch pieces, and boil rapidly in plenty of boiling salted water for about twenty-five minutes, three in cold water for five minutes to blanch, then drain. Scald one cupful of milk; rub one large teaspoonful of butter and two rounding (a) spoonfuls of flour together until smooth, then stir this into the scalded

milk. Stir continually until it thickens; add the yolk of one egg, beat for half a minute over the fire; add the macaroni, one tablespoonful of Parmesan cheese, salt and pepper to taste. Mix well, cool, and form into croquettes; roll in egg and bread crumbs and fry in smoking hot fat. Serve with cream sauce.

Chestnut Sponge Cake—One pound of sugar, twelve ounces of flour, twelve ounces of chestnut meal, two teaspoonfuls of baking powder, eight eggs, one teaspoonful of salt, one cupful of egg yolks and sugar till very light; add the flour and stiffly-beaten whites, the nut meal, vanilla, and baking powder. Put in small, oblong pans, dust with powdered sugar, and bake in a moderate oven.

The new printing office of the Industrial Military School at San Luis Potosi, Mexico, is completely equipped with American machinery and appliances. It is a standing advertisement of the superior quality of American makes.

English and German firms give long credits to responsible parties in West Africa, say from four to six months, and sometimes twelve months. The country is short of banking facilities.



THE PARTIAL ECLIPSE HAT.



ONE OF THE SPRING'S ODD FANCIES.

One of the sensations of the spring millinery is the big hat which dips low over the right eye, so as to almost hide the orb. It is depicted in handsome straws, perhaps at its best in the fashion-

able Tegal brand, and made picturesque with gorgeous plumes. Sometimes the crown is covered with flowers, or perhaps with purple grapes, or with lustrous ribbons; indeed, the shape may be

trimmed with any of the season's fancies, but always there is noticed the coquettish droop to the brim which eclipses one-half of the wearer's face, and gives it its name—the partial eclipse hat.